

# THE ADVOCATE

Serving you as you serve all of us.

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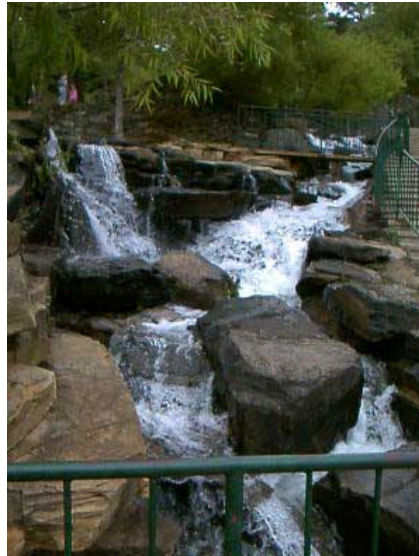
## SHOP TILL YOU DROP AT THE NAC GIFT SHOP

Re-opening in late 2002, this souvenir stop offers all your NAC, DOJ, US Trustees and NDAA apparel including polo shirts, t-shirts, sweatshirts, jackets, and hats, as well as logo attaché and duffle bags, robes, clocks, photo frames, glasses, mugs, pins, pens, key chains and more.

## COOL TIMES IN THE CAPITAL CITY

Columbia is known as the Capital City, home of the University of South Carolina Gamecocks, and during the summer—hot, hot, hot. With an average temperature of 92 degrees, July is the hottest month of the year in Columbia. But don't worry; there are plenty of ways to cool down on a hot July night. This issue is dedicated to making your stay as comfortable as possible.

First, remember that our facilities are well air-conditioned, a wonder of modern technology. But you don't have to stay inside to stay comfortable. You can swim at USC's newest addition, the Strom Thurmond Health and Wellness Center. You can also enjoy the cool comfort of nearly a dozen movie theaters across the Midlands watching one of the summer's blockbuster



hits. Or, once the sun goes down, you can enjoy a nice stroll beside the fountains in either Five Points, or Finlay Park.

For answers to all your "cool" questions, make your way to the library once you arrive. As Concierge, I am the newest member to the staff here at the National Advocacy Center and I am

happy to assist with dinner reservations, entertainment options, travel arrangements and more. Or if you'd like to plan ahead for your visit, you can contact me by phone at (803) 544-5000 or by email at NACConcierge@hotmail.com.

For those of you who love the sun, remember to drink plenty of water, apply sunscreen and know your limits under the sun. USC's historic Horseshoe is a great place to catch some rays, or you can make a short drive to the beach: Myrtle Beach is 3 hours, Charleston is 2 hours, Hilton Head is 2 1/2 hours away.

Travel safely. We look forward to serving you soon.

Samantha Slapnik  
NAC Concierge

## MEET, GREET AND EAT

This month we're featuring some of the South's best restaurants just South of the city.

### A.G. Floyd's

Serves a wide selection of prime beef, seafood, lamb, chicken and pasta entrees. The décor is modern elegance, with dim lights and dark

furnishings that create an upscale atmosphere.

### Al-Amir

Offers 100 percent authenticity, fresh produce, & meats with the most perfect touch of Middle Eastern spices & herbs. Now serving brick oven breads, Mediterranean Subs and Pizzas.

### Baan Sawan

Serving traditional Thai cuisine in an intimate atmosphere.

### Birds on a Wire

Southern style rotisserie chicken, fish, vegetables, salads & nightly specials.

(Continued on page 2)

## MEET, GREET AND EAT CONTINUED

### Carolina Moon

Serves classic American and Southern dishes such as Edisto shrimp and grits, Carolina Moon chicken, pasta alfredo, filet mignon and prime rib.

### Devine Foods

This casual authentic Greek restaurant has been around for 15 years.

### Dianne's on Devine

An NAC favorite serving steaks, seafood and pasta. Specialty entrees offered nightly.

### Earth Fare

This healthy supermarket has a full-service deli, café and scratch bakery. Options include a salad and hot bar, fresh deli sandwiches, sushi and other wholesome snacks.

### Filling Station

Nostalgia spices up the food here. Serving hot & cold sandwiches,

burgers, & homemade soups.

### Mediterranean Tea Room

Features cuisine of the Mediterranean region, including a wide selection of traditional Middle Eastern foods such as hummus, baba ghanouj, falafel and tabbouleh.

### Miyo's on Forest

Another casual fine dining experience from the owners of Miyo's. Miyo's on Forest specialties include Asian noodles, curry and Dim Sum.

### Pizza Man Pizzeria

Kick back and munch on your feta cheese and broccoli pizza while you watch their enormous TV set. Now offering hamburgers, salads and chicken wings.

### The Publick House

This restaurant and bar is truly a

Devine Street icon. Featuring a wide range of beers on tap and some of the best wings in town.

### Tiffany's Bakery & Café

Casual dining and freshly baked goods in one restaurant. Tiffany's offers delicacies like ostrich burgers, grilled portabella mushroom & fried green tomato BLT.

### Yo Burrito

This fresh Mexican grill specializes in burritos, quesadillas, fresh salsa bar.

### Za's Brick Oven Pizza

Their energetic, open-faced kitchen and friendly wait staff deliver to you: soups, salads, pizzas, sandwiches, pastas and nightly specials.

## TAKE A TASTE OF SOUTH CAROLINA WITHOUT LEAVING HOME

Southern cooking has a taste all its own. Here's a preview:

### Shrimp and Grits

#### Shrimp

2 Tbsp. Extra-virgin olive oil  
1 medium white onion, minced  
1/2 lb. Spicy sausage, diced  
2 Tbsp. all-purpose flour  
3 c. chicken stock  
1 bay leaf  
2 lbs. Large shrimp, peeled and deveined, tails on  
Kosher salt and freshly ground black pepper  
2 Tbsp. finely chopped fresh flat-leaf parsley

#### Grits

2 c. chicken stock  
1/2 c. stone-ground cornmeal  
1/4 c. heavy cream  
1 Tbsp. unsalted butter  
Kosher salt and freshly ground black pepper

To make the grits, place a 3-quart pot over medium-high heat. Add the chicken stock and bring to a boil. Slowly whisk in the cornmeal. When the grits begin to bubble, turn the heat down to medium-low and simmer, stirring frequently with a wooden spoon. Allow to cook for 15 to 20 minutes, until the mixture is smooth and thick. Remove from heat and stir in the cream and butter, season with salt and pepper.

To make the shrimp, place a deep skillet over medium heat and coat with the olive oil. Add the onion and sauté for 1 minute to soften. Add the sausage and cook stirring, until there is a fair amount of fat in the pan and the sausage is brown. Sprinkle in the flour and stir with a wooden spoon to create

a roux. Slowly pour in the chicken stock and continue to stir to avoid lumps. Toss in the bay leaf. When the liquid comes to a simmer, add the shrimp. Poach the shrimp in the stock for 2 to 3 minutes, until they are firm and pink and the gravy is smooth and thick. Season with salt and pepper; stir in the parsley.

Spoon the grits into a serving bowl. Add the shrimp mixture and mix well. Serve immediately.

For more recipes including Peach Cobbler, Chicken Bog, She-Crab Soup and Pecan Pie log onto:  
[www.discoverouthcarolina.com/scfacts/recipes.asp](http://www.discoverouthcarolina.com/scfacts/recipes.asp)



## NAC EMPLOYER HONORED

### SODEXHO FOOD SERVICES RECOGNIZED BY CITY

Sodexo Food Services, working within the National Advocacy Center, was recognized by the city of Columbia this Spring as Large Employer of the Year for their efforts in giving equal consideration to job applicants with disabilities.

"This is a great honor," said Ron Wilds, food service manager. "The best thing about our team at the Advocacy Center is that each of us brings our own talents to the table—no matter what our experiences and our backgrounds."

The award is given each year to

help raise awareness of the issues associated with employing people who have both mental and physical disabilities. The award committee bases its top choice on recognized efforts made by employers to establish a nurturing relationship with qualified, disabled job applicants and employees.

In all, Sodexo employs about 70 people within the NAC, 18 of whom work in food services.



## ON THE STAGE

### THEATER, MUSIC AND MORE

In July, Trustus Theatre brings *When Pigs Fly* to the stage. In the play, a small theater company writes an outrageous musical to fund their much needed renovation. It's familiar ground for Trustus, no doubt, but they bring this side-splitting musical extravaganza to new heights of hilarity through finely crafted songs and lively scenes.

If you prefer dance, check out the Columbia City Jazz Dance July 18th in one of three performances at the Koger Center.

Classic rock is rocking again in Greenville July 25th with the Classic Rocks Main Event. The Bi-lo Center show features Journey, Styx and REO Speedwagon. Tickets are \$46 and \$56.

If a free concert is more in your price range, take a drive to Charleston for the Charleston Alive After Five series. July shows feature Plane Jane and Doug Clark's Hot Nuts.

## NAC OFFERS ITS OWN ENTERTAINMENT

Entertainment options abound in Columbia, but you don't always have to leave the comforts of the Advocacy Center to find fun. This Spring dozens have taken part in our Karaoke in the Courtyard receptions and wine tasting parties.

Our first Karaoke in the Courtyard was a great suc-

cess. The search for our own NAC "idol" brought out the best singers that night, along with others just looking for some fun. All in all, about 40 people braved the stage and the spotlight.

For those looking for variety in life and their choice in wine, our wine tasting parties are a perfect fit. The first two

featured Chilean and Australian wines respectively—entertaining about 30 connoisseurs each night.

Be sure to keep an eye out for announcements about the entertainment options featured during your stay. If you have any questions, or special requests, direct them to our Concierge.

### Questions?

*Direct any questions about dining, entertainment, travel and other activities to our Concierge, Samantha Slapnik.*

*You can contact her by phone: (803) 544-5000 or by email: NACConcierge@hotmail.com*



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***Serving you as you  
serve all of us.***

## **SOUTH CAROLINA IS... WINE COUNTRY?**

Name states known for the nation's best wines. You've probably mentioned California, Oregon, maybe a few others. But did you know that South Carolina also offers a handful of wineries? And that those wineries use a wild grape not grown anywhere else in the world?

Well now you do.

In the beginnings, South Carolina settlers used the muscadine grape to produce their sweet wine. These days, it's enjoying a resurgence of interest among wine tasters according to Vicki Weigle of La Belle Amie Vineyard. The Myrtle Beach winery produces six different muscadine wines, plus French wines made of custom-blended grapes from the family's region in Provence.

Along with La Belle Amie, you can find South Carolina made wines at the Aiken Winery and the Montmorenci Vineyards in Aiken, and the Carolina Vineyards in Chester.



## **USC's HISTORIC HORSESHOE TAKE A STROLL DOWN MEMORY LANE**

The University of South Carolina celebrated 200 years of learning and opportunity in 2001. And it all started on the historic Horseshoe. A leisurely walk around the aptly named area is a visit to the past. Within four city blocks stand ten buildings from the early 19th century, essentially restored to their original appearance.

They are now used as living quarters, classrooms and faculty offices.

As in all architecture, climate was a dominant force in the then South Carolina College's design. Fires were always a threat to the buildings in winter because fireplaces were the only means of heating. Many of the buildings were made of brick, locally available and cheap. As well, the main floors of the buildings, designed as faculty residences, were above

ground level—a plan which promoted air circulation during South Carolina's infamous long, hot summers.

A rowdy, young, all-white, all-male student body populated the mud-covered campus in the beginnings. The stately gardens you see today were preceded by a collard patch or two to supplement fare from neighboring chicken yards. The brick wall which today helps maintain a quiet atmosphere was originally built to cordon off the unruly students, who enter-

tained themselves by firing weapons, drinking, gambling, and burning the wooden steps of the treasures you see today.

Nonetheless, South Carolina College was a highly respected institution with a renowned faculty. That is until the Civil War, when classes were suspended after most of the student body enlisted in

the Army of the Confederacy. During the war, the college buildings were used as a hospital and protected as Sherman's Army burned much of Columbia to the ground. Later, the college was renamed University of South Carolina and began to grow beyond its original campus.

In 1972, USC began an extensive program restoring the area to its 1850s appearance. Today, the Horseshoe is listed on the National Register of Historic Places.

